

Prejean's

RESTAURANT



Appetizers

Artichokes and Crawfish Nantua Sauce	\$6.25
<i>Artichoke hearts pan sauteed and topped with rich crawfish sauce nantua.</i>	
Eggplant and Crawfish Incredible	\$5.50
<i>Battered eggplant wheel fried golden topped with a crawfish rotel cream and baked.</i>	
Mardi Gras Oyster Bake	\$6.95
<i>Shucked fresh and stuffed per order. Three Rockefeller and three Bienville baked to a bubbly finish.</i>	
Seafood Skillet Fondeaux	\$6.95
<i>Shrimp, crawfish and lump crab cooked with fresh spinach. Topped with Crab Butter Cream and lots of jack cheese. Baked to a bubbly finish. Served with garlic toast.</i>	
Crawfish Andouille Pizza	\$6.95
<i>A cajun blend of crawfish and andouille on the perfect crust in a rich sauce topped with mozzarella and jack cheese.</i>	
Shrimp and Eggplant Augratin	\$5.50
<i>A mini eggplant boat, fried golden and filled with shrimp augratin.</i>	
Boudin Balls	\$4.25
<i>An authentic Acadian favorite. Rice and pork dressing boulettes, fried golden and served by the half dozen.</i>	
People's Choice	\$5.75
<i>Your choice of fried crab fingers, fried popcorn shrimp or fried crawfish tails. With Sherry Wine Sauce for dipping.</i>	
Cajun-Fried Cheese Sticks	\$4.95
<i>Strips of Monterey Jack, beer battered and fried golden. Served with Creole sauce for dipping.</i>	
Crab Cake Covington	\$6.25
<i>100% blue crab cake, fried and topped with Crawfish Sauce Louis.</i>	
Seafood Stuffed Mushrooms	\$5.95
<i>Six whole mushroom caps filled with delicate crab stuffing, baked and drizzled with Crab Butter Cream.</i>	
Famous BBQ Shrimp	\$6.50
<i>Six large shrimp simmered in a spicy brown sauce and served with lightly toasted French bread for dipping.</i>	
Croc De Jacques	\$6.50
<i>Tender alligator filets, breaded and lightly fried. Served with boulettes.</i>	
"Tout Que'que Chose" (means..Everything)	For Two-\$11.95
<i>Fried mushrooms, crawfish tails, crab fingers, alligator, popcorn shrimp, fried cheese and boudin balls.</i>	
	For Four-\$21.95

Salads

Your Choice of Dressing: Poppy Seed (house), Honey-Mustard, Ranch, French, Thousand Island, Bleu Cheese, Italian, Parmesan Vinaigrette.
All salads topped with homestyle croutons.

Seafood Caesar Salad	\$8.95
<i>Crisp romaine tossed with a creamy homemade parmesan garlic and anchovy vinaigrette topped with fried crawfish, shrimp and croutons.</i>	
Mixed Grill Salad	\$7.95
<i>Charbroiled catfish, chicken and shrimp served hot on a bed of cool crisp greens.</i>	
Marinated Seafood Salad	\$9.95
<i>Our Gold Medal combination of shrimp, crab, crawfish and scallops marinated in red wine, olive oil, garlic and fresh herbs. Chilled and served over garden greens.</i>	
Fried Seafood Salad	\$7.95
<i>Your choice of popcorn shrimp, crawfish or catfish served over a cool crisp garden salad.</i>	
	All Three-\$8.50
Boiled Shrimp Salad	\$7.95
<i>Fresh white shrimp, seasoned and peeled. Served chilled on bed of garden greens.</i>	

Gumbos, Soups & Bisques

Bowls served with steamed rice and potato salad.
1991, 1992 & 1993 World Champion Gumbo Recipes By Chef James Graham.

Seafood Gumbo	Bowl-\$7.50 — Cup-\$4.25
Chicken & Sausage Gumbo	Bowl-\$6.95 — Cup-\$3.95
Shrimp Gumbo	Bowl-\$6.95 — Cup-\$3.95
Crawfish Gumbo	Bowl-\$6.95 — Cup-\$3.95
Alligator Soup	Bowl-\$6.95 — Cup-\$3.25
Turtle Soup	Bowl-\$7.50 — Cup-\$4.25
Crawfish Bisque	Bowl-\$7.95 — Cup-\$4.25
Corn & Crab Bisque	Bowl-\$7.95 — Cup-\$4.25

Side Orders

Vegetable	\$1.25
Crawfish Jambalaya	\$2.75
Red Beans and Rice	\$2.95
Fried Alligator Sample	\$2.50
Boiled Crawfish Sample	\$2.50

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Best Sellers

- The Prejean Seafood Platter**\$14.95
Fried shrimp, oysters, catfish, alligator, stuffed shrimp, and stuffed crab. Served with dirty rice, fries and green salad.
- The Grilled Seafood Platter**\$14.95
Grilled shrimp, oysters, catfish, alligator, stuffed shrimp, and stuffed crab. Served with dirty rice, baked potato and green salad.
- Eggplant Pirogue Louis**\$14.95
Half an eggplant, lightly breaded and fried. Filled with shrimp, crawfish and crab. Topped with creamy Sauce Louis. Served with dirty rice, vegetable and green salad.
- Seafood Fettucini**\$14.95
Fresh shrimp, crawfish and crab sauteed in fresh herbs, scallions and mushrooms. Finished in a delicate cream sauce over pasta. Served with green salad.
- Shrimp Louella**\$14.95
Jumbo shrimp stuffed with 100% blue crabmeat. Baked and served in a puddle of crab butter cream sauce. Served with dirty rice, vegetable and green salad.
- Catfish Catahoula**\$14.95
Fresh Mississippi filet stuffed with Louisiana shrimp, crawfish and crab. Baked and served in a puddle of crawfish and tasso cream sauce. Served with dirty rice, vegetable and green salad.

Crawfish

- Crawfish Enchiladas**\$13.95
Fresh crawfish tails simmered in a spicy cheese sauce with roast peppers rolled in flour tortillas and topped with crawfish enchilada sauce, cheddar cheese, and baked golden. Served with dirty rice, vegetable and green salad.
- Crawfish Dinner**\$15.95
Fried crawfish, boiled crawfish, crawfish etouffee, crawfish pie and seafood boulettes. Served with fries and a fried crawfish salad.*
- Crawfish Etouffee**\$12.95
2 Time Gold Medal Cajun Classic. Served over steamed rice with green salad.
- Crawfish Half and Half**\$12.95
Combination of crawfish etouffee served over steamed rice, with battered, fried crawfish tails. Served with green salad.
- *Boiled Crawfish**\$10.95
3.5 lb. order served with boiled corn & potatoes and our own crawfish dip.
- Crawfish Sautee**\$12.50
Fresh crawfish sauteed with sweet cream butter, garlic and scallions, seasoned Cajun style. Served with baked potato, vegetable, dirty rice and green salad.
- Crawfish Au Gratin**\$12.95
Crawfish baked in cheeses to a bubbly finish. Served with baked potato, vegetable and green salad.

Shrimp

- Garlic Shrimp**\$13.95
Louisiana shrimp sauteed in fresh herbs and garlic butter. Finished with Crab Butter Cream Sauce. Served over piping hot fettucini.
- Shrimp Luanne**\$13.95
Plump Gulf shrimp pan sauteed with mushrooms, scallions, fresh herbs and spices, tossed in shrimp butter cream. Served with steamed rice and green salad.
- Shrimp Dinner**\$13.95
A combination of stuffed shrimp, fried shrimp and grilled shrimp served with french fries and dirty rice.
- Boiled Gulf Shrimp**\$12.95
15 large white shrimp in the shell. Served with boiled corn and potatoes.
- Grilled or Fried Shrimp**\$12.50
*Grilled Shrimp - Served with baked potato, vegetable and green salad.
Fried Shrimp - Served with french fries and green salad.*
- Blackened Shrimp Skillet**\$13.95
Skewered shrimp, blackened and served with Creole red beans and rice and grilled andouille.

Oysters

- Mardi Gras Oyster Bake**\$12.95
Five Rockefeller, topped with spinach and cheeses. Five Bienville, topped with a rich sauce of mushrooms, shrimp, crab and cheeses. Baked to a bubbly finish and served with dirty rice, baked potato, vegetable and green salad.
- Grand Isle Fried Oysters**\$12.95

- Soft Shell Crab Imperial**\$13.95
Jumbo soft shell crab stuffed with crawfish, fried. Finished with Crab Butter Cream and grilled tasso. Served with dirty rice and green salad.
- Soft-Shell Crab**Two-\$13.95 — One-\$9.95
Specify grilled or fried. Served with baked potato, dirty rice and green salad.
- Crab Cakes Covington**\$13.95
100% crabmeat secretly fried, topped with Crawfish Sauce Louis. Served with baked potato, dirty rice, vegetable and green salad.
- *Sauteed Lump Crabmeat**\$14.95
Seasoned Cajun style and sauteed in butter. Served with baked potato, dirty rice, vegetable and green salad.
- *Crabmeat Au Gratin**\$12.95
Crabmeat baked in cheeses to a bubbly finish. Served with baked potato, vegetable and green salad.
- BBQ Soft Shell Crabs**\$13.95
Two whales cleaned and simmered in a famous delicate brown sauce. Served with french bread for dipping, dirty rice and green salad.

Fish

Always fresh, never frozen. Guaranteed.

- Blackened Redfish Louis**\$13.95
Fresh redfish lightly blackened and topped with a jumbo lump crab butter cream. Served with vegetable, dirty rice and green salad.
- Blackened Catfish Etouffee**\$13.95
Catfish filet, dusted with the magic of the bayou, lightly blackened and topped with Crawfish Etouffee. Served with baked potato, dirty rice, vegetable and green salad.
- Grilled Speckled Trout Meuniere**\$13.95
8 oz. filet fresh from gulf waters. Seasoned, grilled and topped with Shrimp Meuniere Sauce. Served with dirty rice, vegetable and green salad.
- Stuffed Speckled Trout**\$13.95
Stuffed with shrimp and crabmeat, seasoned and grilled. Served with baked potato, dirty rice, vegetable and green salad. Smothered with Crawfish Etouffee - Add \$2.00
- Red Snapper Pontchartrain**\$13.95
8 oz. filet of fresh Gulf Red Snapper, grilled and topped with Crawfish Sauce Pontchartrain. Served with baked potato, dirty rice, vegetable and green salad.
- Stuffed Red Snapper**\$13.95
Stuffed with shrimp and crabmeat, seasoned and grilled. Served with baked potato, dirty rice, vegetable and green salad. Smothered with Crawfish Etouffee - Add \$2.00
- Fried or Grilled Catfish**\$11.95
Grilled Catfish - Served with baked potato, vegetable and green salad.
Fried Catfish - Served with french fries and green salad.
Smothered with Etouffee - Add \$2.00

Alligator

- Alligator Montoucet**\$13.95
Alligator, shrimp & tasso sauteed with fresh green & red peppers in a delicate cream sauce and tossed with fettucini pasta. Served with green salad.
- Alligator Grand Chenier**\$12.95
Tender white tailmeat, seasoned Cajun style, wrapped around our scrumptious shrimp and crab stuffing. Grilled and served with baked potato, dirty rice, vegetable and green salad.
- Alligator Dinner**\$13.95
A cup of alligator soup, fried and grilled filets, fried boulettes. Served with dirty rice, french fries and green salad.
- Grilled Alligator**\$11.95
Prime white meat filets, seasoned and grilled. Served with dirty rice, baked potato, vegetable and green salad.

Steaks

- Cajun Rack of Elk**\$15.95
Gold Medal. Pepper crusted rack of Colorado elk served medium in an andouille and wild mushroom cream sauce. Served with dirty rice, vegetable and green salad.
- Whistling Dixie Venison**\$15.95
Our Three Time Gold Medal marinated venison tenderloin charbroiled served medium in a hazelnut butter sauce with dirty rice and vegetables.
- Filet Jumonville**\$15.95
7 oz. filet stuffed with crawfish, cheese and herbs. Cajun grilled and served over eggplant toast. Finished with Crawfish and Brandy Sauce Jumonville.
- Steak Prejean**\$15.95
9 oz. ribeye stuffed with smoked oysters, shrimp and jack cheese. Charbroiled to perfection, set in a brown butter sauce and finished with Bernaise sauce.
- Petit Filet Mignon**\$14.95
7 oz. tenderloin, bacon wrapped, charbroiled and served with a side of Bernaise Sauce.
- Rib Eye**9 oz.-\$12.95 — 12 oz.-\$14.95
Blackened add \$1.00

Chicken

Served with dirty rice, vegetable and green salad.

- Chicken Vermilion**\$12.95
Pan sauteed chicken breast topped with sauteed artichoke and shrimp in a rich, dark gravy. Served with dirty rice and vegetable.
- Crawfish Stuffed Chicken**\$12.95
A tender boneless breast stuffed with a delicious crawfish dressing, Cajun grilled. Draped with Crab Butter Cream.
- Blackened Chicken Creole**\$11.95
White meat filet, dusted with the magic of the bayou and lightly blackened. Served with a spicy tomato sauce and Creole Red Beans.
- Chicken Bayou Pon-Pon**\$10.95
Boneless breast seasoned Cajun style, stuffed with shrimp and crabmeat, and grilled. Served with baked potato.

Desserts

Homemade Bread Pudding	\$2.25
<i>A traditional favorite. Served hot topped with Jack Daniels Sauce.</i>	
Chocolate Volcano Cake	\$4.95
<i>Layers of dark chocolate, brownies, fudge and chocolate mousse. Topped with Swiss Chocolate.</i>	
Snickers Pie	\$4.25
<i>Chocolate graham crust under a rich cream cheese filling. Topped with peanuts, caramel and milk chocolate.</i>	
Cheesecake	\$3.25
<i>Your choice of Chocolate - Turtle or New York Style with blueberry or strawberry topping.</i>	
Carencro Pecan Praline	\$3.95
<i>100 year old recipe.</i>	
Ice Cream	\$2.25
<i>Your choice of vanilla, praline, mocha, rocky road, chocolate chip or mint chocolate chip.</i>	

Beverages

Coke, Diet Coke, Sprite, Dr. Pepper, Tea, Coffee, Milk - Your Choice	\$.95
IBC Root Beer - with a frosty mug	\$1.50
Add a scoop of vanilla ice cream - \$.50	

Free refills on iced tea and coffee.

Children's Menu

Children under 12 years old - All items served with fries

Popcorn Shrimp	\$4.95	Hamburger	\$2.75
Fried Catfish	\$4.95	Cheeseburger	\$2.95
Fried Crawfish	\$4.95	Fried Chicken Bites	\$3.50



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Because Chef James demands the best, we use only



Open 7 days a week • Serving lunch, afternoon and dinner
11 a.m. - 10 p.m.—Monday-Friday • 11 p.m.—Saturday-Sunday

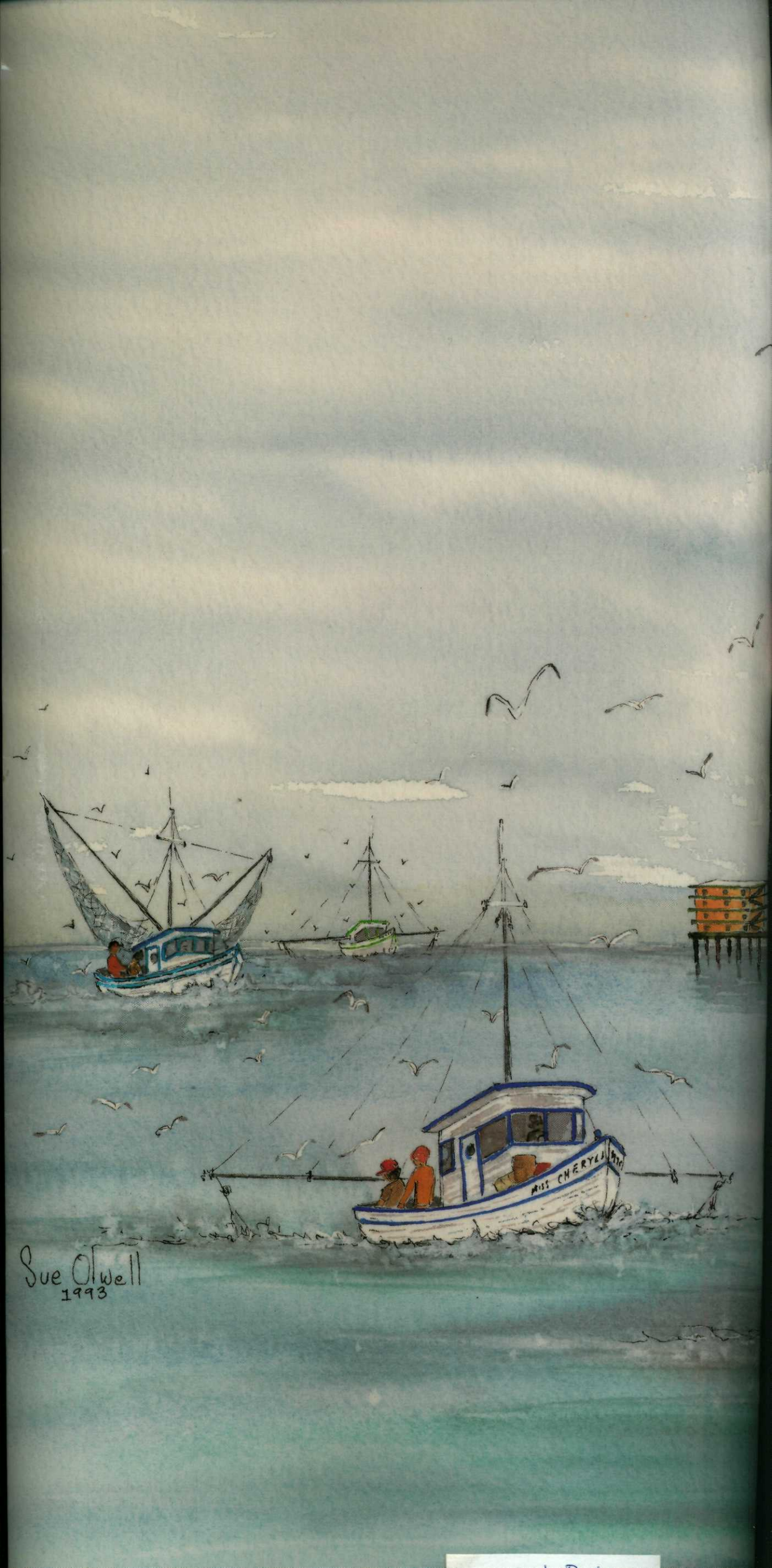
Orders to go available • Tour busses welcome

We request you honor our policy of 15% gratuity for groups of 10 or more.

We accept the following credit cards:

Visa, Master Charge, American Express, Diner's, Discover

Thank You For Dining With Us!



Sue Olwell
1993